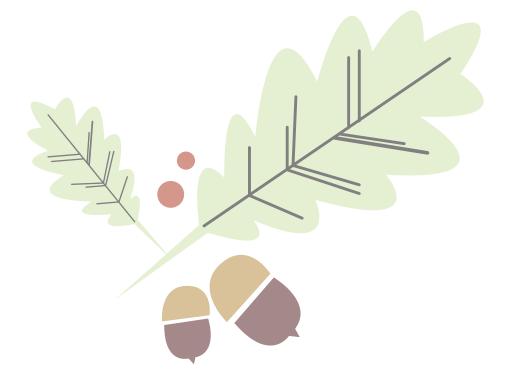
Holiday Menu



HORS D'OEUVRES

Pricing is per person for 1 hour of buffet service. Includes lemonade & water. Passed hors d'oeuvre options are available & subject to different staffing fees.

MUSHROOM & FRESH HERB PHYLLO CUPS 4

PESTO GRILLED VEGETABLES & POLENTA 4

ARANCINI with cheese & peas 4

ITALIAN MEATBALLS with roasted tomatoes, fresh basil & grana 6

CHIPOTLE CHICKEN QUESADILLAS with lime crema 6

BEEF & CILANTRO EMPANADAS with salsa molcajete 6

SMOKED SALMON & BAGEL CANAPE with caper cream cheese & pickled onion 7

BACON WRAPPED PRAWNS with pesto 7

CRAB PUFFS with sweet hot chili sauce 7

BRIE, BAGUETTE & BERRIES

baked brie en croute served with sliced bread & fresh berries 8

BREADS & SPREADS

spinach artichoke dip, caramelized onion & mascarpone, roasted pepper hummus & green chili baba ghanoush served with pita, baguette & crackers 8

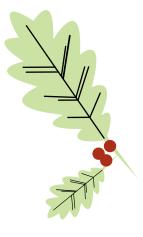
WINTER WELCOME

assorted cheese, sliced ham (or turkey), fresh & pickled vegetables, roasted nuts & dried fruit served with crackers, mustard & chutney 10

> SEASONAL SLIDERS *roasted turkey with cranberry sauce* *ham, swiss & whole grain mustard* *roast beef & chimichurri aioli* 12







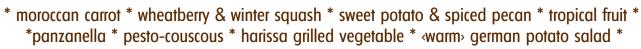




YULETIDE STATIONS

Pricing is per person for 1 hour of buffet service. Includes lemonade & water.

SLEIGH BELLS AND SALADS



SNOWMEN HAVE SIDES

classic green bean casserole balsamic grilled squash * broccoli-cauliflower cheese gratin *
* buttermilk mashed potatoes * chipotle-maple sweet potatoes * herbed rice pilaf *

MERRY MAC

«a "build your own" experience with classic mac>

* toasted breadcrumbs * jalapenos * peas * grilled chicken * bacon bits *
* hot sauce * crumbled potato chips * shredded cheese *

THE CAROLER'S CARVERY

* salt & pepper rubbed beef sirloin * served with sliced baguette, spicy horseradish & red wine demi

* paprika roasted turkey * served with fresh dinner rolls, cranberry relish & pesto

* smoked ham * served with Hawaiian rolls, whole grain mustard & apple chutney



HOLIDAY CRAB SHACK

* new england clam chowder & oyster crackers * scallop ceviche & tortilla chips * * shrimp cocktail salad * crab cakes & remoulade * cedar planked salmon *

S'MORES & SNOWFLAKES

*smore's canapes * mini marshmallow bars * salted caramel brownie bites *
 * assorted cheesecakes * petite cinnamon rolls *





LAS POSADAS BUFFET (\$30 per guest) Pricing is for 1 hour of buffet service (buffet shown below). Includes lemonade & water.

(buffet shown

NOCHE BUENA salad of jicama, oranges & cucumbers with cilantro lime dressing

ARROZ spanish-style rice sprinkled with cotija cheese

FRIJOLES seasoned black beans with peppers & onions

PORK & RED CHILI TAMALES

ENCHILADA GUAJOLOTE smoked turkey enchiladas

with salsa santa cruz

BUENUELOS fried sweet dough dusted with cinnamon sugar

PONCHE NAVIDENO traditional warm fruit punch

con piquete--add \$3 per person

· JK

BUFFET ENHANCEMENTS

(can also be added to "festive buffets")

canned soda, iced tea, coffee or hot cocoa 2 bottled water 3 holiday cookies 3 bamboo plate upgrade 5

JOCOQ WITH

flavored syrups, whipped cream, mini marshmallows, candy canes & churro bites 6





prices shown are per person and do not include staffing fee (22%), tax (8.7%) or equipment & setup fees

FESTIVE BUFFETS

add second entrée--\$52 per guest> Pricing is per person for 1 hour of buffet service. Includes lemonade, water & bamboo plate upgrade. Buffet includes fresh baked rolls and choice of: one (1) salad, two (2) sides, one (1) entrée & one (1) dessert.





with spinach, candied walnuts & champagne vinaigrette

roasted beets & grana with romaine and sherry-mustard dressing

butternut squash, endive & frisee

with sultana vinaigrette

SIDES

sautee of green beans

with marcona almonds & citrus zest brussel sprouts & bacon lardon

winter vegetable medley

with parsnip, carrot, rutabaga, turnip & fresh thyme **parsley buttered potatoes** with sundried tomatoes

ENTREES

roasted sweet potatoes

with corn & green chilis



spinach & ricotta manicotti stuffed crepe baked in house marinara with pesto garnish

winter vegetable tagine hearty vegetables and chickpeas in warm spices over coucous



smoked paprika roasted chicken

with apple & pear compote

sicilian braised beef short ribs

tender short ribs in a rich tomato demi, garnished with gremolata

DESSERTS

assorted dessert bars brownie, blondie, lemon bars & strawberry cheesecake

vanilla custard with crushed peppermint candy & chocolate sauce cinnamon-apple bread pudding

with caramel sauce & whipped cream





BAR MENU

Bar service is for 2 hours. Additional hours may be purchased for up to 4 hours (total) service time.

CASH R (quests pay for their own drinks) **REQUIRES BARTENDER FEE OF \$250** (PER 100 GUESTS & PER BAR LOCATION)

beer & wine (only)

minimum of 2 beers & 2 wines

full bar minimum of 2 beers, 2 wines & spirits with sodas & juices

additional bartenders (each) 100 additional bar hour 75



beer & wine (only)

minimum of 2 beers & 2 wines

2 hours 15

3 hours 17

4 hours 19

full bar

minimum of 2 beers, 2 wines & spirits with sodas & juices

- 2 hours 18
- 3 hours 22
- 4 hours 26



host "on consumption bar"

SAME AS CASH BAR, BUT HOST PAYS BASED UPON TALLY OF DRINKS CONSUMED

holiday souvenir cup

INCLUDES ONE FREE "SANTA'S SPIRIT" & UNLIMITED FREE COCOA REFILLS 8

prosecco toast

(INCLUDES ONE PORTION PER PERSON) 8

specialty cocktail

ADDED TO YOUR HOSTED BAR OR AS A WELCOME COCKTAIL <PER PERSON> 5

assorted pepsi products

coffee or hot tea <PER PERSON> 2

iced tea

<PER PERSON> 2

"proud source" water (ECO-FRIENDLY PACKAGING) 3





pricing shown is per person & does not include staffing fee (22%), city tax (8.7%) or equipment & setup fees

